

DOMESTIC ECONOMY.

A Few Timely Hints on Cooking, Housekeeping, Domestic Education and Servants.

[From the Springfield (Mass.) Republican.]

There is no housekeeper who could not learn most useful lessons from the French. They refuse our kitchen would give them a splendid dinner. From the well-picked bones the dried bread crust, and the odds and ends of vegetables, a delicious soup can be concocted. The old ham bone, which, with us, is thrown away, gives a delicious flavor to pease soup; even chicken and turkey bones can

made of service in soup making. If the economical housekeeper would keep a soup jar into which could be thrown all scraps of meat, all crumbs of bread, every bit of potato or cabbage or onion used, for one or two days; then, in the morning, add two quarts of boiling water, salt and pepper, and simmer slowly for several hours—an hour before dinner. Strain it, add tomato catsup, or any seasoning desired, and heat to boiling. When then served—it she will find that out of what Bridget may style refuse and rubbish, she has a nicely seasoned and appetizing soup. We will acknowledge that a soup is a great addition to our dinner, yet daily we throw away

Very good soups can be made without one particle of meat. Take one quart can of tomato soup, four large tomatoes, if the latter are small. Prepare them as usual, and chop very fine. Then boil one hour; if the former soup then add the soup can be made directly. After boiling, add half of a small teaspoonful of soda or saleratus; when the effervescing has ceased, sprinkle with two Boston crackers, finely powdered, and add one and a half pints of milk, salt, pepper and a teaspoonful of butter. Boil all fifteen minutes, and you will have a soup resembling oyster soup. This with a canned tomato, can be prepared in

White-soup can be made with onions, bread and milk. Crumble through a colander one-quarter of a common sized loaf of bread. Add one quart of milk with two good sized onions chopped very fine; boil half an hour. By putting the milk into a pail, and the pail in a kettle of water, there is no danger of burning the milk. Sprinkle in the bread crumbs, and cracker crumbs can be used as well, add on a large tablespoon of butter, salt and pepper to taste, serve, and you will find a most refreshing soup. Eggs well beaten, added just before you take it from the stove, will bring so they will not crumble.

richer. White soup made from veal bones is delicious. Boil your bones three hours with one onion, one turnip and two carrots. Strain and boil again; just before you serve it, add one pint of cream (milk will do if the cream is not at hand), with three eggs well beaten remove from the stove and stir rapidly. This recipe is much liked, and is not expensive when milk and eggs are abundant. There are many richer soups, but the above are very economical.

We might imitate our neighbors across the water in rechauffes. We roast six to ten pounds of beef or mutton, and if our families are small, live, for a day or more on the cold

servants; then give or throw away the bone. Few of us care for cold meat for any length of time, but we can make a delicious dish out of those despised slices of beef or mutton. Take a deep, yellow nappy, cut your slices of meat as thin as possible, and cut off the grizzled edges. Lay them in the dish, dust over pepper, salt and sifted flour, add marjoram or sage, or, if liked, a chopped onion. Pour over the slices a little oil in the same manner; then add the cold gravy left from the roast, taking off every particle of fat. Turn in half a tea-cup of catsup, or if canned or ripened tomatoes can be had, a quantity of those. Fill the dish nearly full with boiling water and put a plate over it, right side down. This keeps

the flavor in the dish. Bake two hours in the oven; mash your potatoes with butter or cream and salt; make a high wall around the potatoes in the platter; if appearances are to be consulted but not the taste, you may brush or feather egg over the wall, and with a little milk, brush your turkey with butter in the oven. At any rate, turn your meat and gravy inside the wall, and you have a dish fit for a patriot, if not a king. Indeed, it is often preferred to the freshly roasted meat of the previous day. Uncooked beef or mutton can be cooked in the same method, but must remain in the oven one hour longer. The toughest morsels of beef are tender as turkey cooked in this manner. The raw meat

is not as nutritious as the mutton, but in many places is much cheaper. Cooked with ham or bacon, it has a fine flavor. One method of cooking the two combined, is to place a large bowl, which is well buttered, with slices of hard-boiled eggs. Then alternate thin slices of veal and ham, sprinkling pepper, salt and grated lemon rind on the veal, pepper and lemon on the ham. Fill the bowl nearly to the brim, make a thick paste of flour and water, slide over the top and press tight to the sides, seal the bowl. Put in water enough to boil over the paste and cook for three hours. Leave the paste on all night.

old; do not turn out of the bowl till the next morning; then, if the bowl was well buttered, you find a very appetizing dish. Cut in thin slices, and it is excellent as a supper, breakfast, or side dish at dinner. I have styled Melton veal, as it was much used in years past at the Melton races.

It is a great pity that our daughters cannot be educated as housekeepers, as well as to play on the piano and to read French and Italian. The last named is the last named language might teach them a lesson. There young girls of respectability are taken into the households of the more affluent, and regularly trained in all the duties of a house-

life. What would our young girls think of such a procedure? Yet how invaluable would the training be! How many pale-faced, sad-eyed wives say, "If mother had only taught me to cook, to iron starched clothes, to clean house, how much easier all this would have been to me." We are really living in a pitiable condition of distress, where men cannot marry. Few of them can attain to \$1,000 income; most of them earn from \$250 to \$700 a year. On this could the young wife do her own housework, the wheels of the household would run right merrily. She could hire her washing or by a Doty's washing machine, which is said to make washing

chine as easy as the all-powerful sewing machine makes the year's sewing. Then, with the help of a woman to "clean house" once a month, how smoothly the sands of life would flow! How your young couple must board if house-keeping is tried! Bridget or Dinah must come to the fore, as the Scotch say. Then there is waste and misrule. Bridget or Dinah knows no more than the young wife, and she is fretted and harassed by the maid's doings.

Now if she, to the quick brains that most of our young women possess, could add not only the willing but the well-trained hands, how much happier she would be. The husband

ishes his work chiefly and almost wholly, and fulfills the need for a woman who is not only a good housewife, but a well-taught woman. The most truly independent woman I know is the one who does her own housework, and her own sewing, and yet has time to visit all her many friends, to read all the desirable new books, and really entertains more company than any other lady in the place! In the present day, when dishonesty is so rampant among domestic servants, it takes a small income to supply their needs. A share of bread, butter, sugar, etc., is included weekly, or once a month, in the so-called cost, or is carried to the so-called cost, or friend, known from a reliable source that many of

ish families, living in this city, say to the girls at work in families: "You bring me bread, cake, pies, coffee, sugar or tea, and when you are out of a place or sick, you shall have a home with me." Can we blame the uneducated, undisциплиned girl, if she listens to the voice of the tempter, feels her own loneliness, desires a place she can call home, and carries weekly wages to the market for pies? At first, the temptation is but after a few days the tempter's treachery does not detect the pilferings, she more boldly continues her dishonest course. If detected she is merely sent away, and there are ladies well enough to give such a girl, if she is a good

book and possesses a good temper, a character satisfying their consciences by saying: "Well, she is all that; I can truly say so," unmindful that by so doing she imposes upon another and in reality shares the girl's guilt, for she assists her to defraud others. When our ladies, who hold the reins, will insist upon driving and not allowing Bridget or Dinah to drive, domestic affairs may attain another footing. Now, they are most wearing and annoying to the wife—most uncomfortable and harassing to the husband. Yet, by a little firmness and energy, all might be changed.

love that dear old tune? Memories of childhood, happy youth, mature years, the faces of our mothers, the sweet smile of our new wife—all are recalled and made to live anew upon its sweet accords. But we seldom hear it now. Musical science has seized it—smothered it—in variations—pitched into it—broken it into fragments—picked up the pieces—flung them at you tall first—then head first—dove-tailed—operatic howls into the air—diddle—diddle—quivers through the air—diddle and addle—and now it has been pitched it into—confound it—shucks, for de roll diddle that don't amount to shucks. Do somebody with a soul pick out the dear old thing and breathe into it some

Too BIG TO CURE.—The task of counting the dollars, at the rate of one dollar a second, or sixty a minute, which would discharge the two thousand five hundred millions of public debt of this country, would consume over two hundred years, if attempted by a single individual, and he could live to accomplish it. To cancel this debt would require, at the rate of cancellation now going on, the labor of six millions of operatives over two thousand years; and therefore it cannot be done, for we are not wiping out a portion of it the present year, nor do we.

to. The operations of this "blessing" have been "splendid" for all the Jay Cool tribe. Millions per year have gone from the many poor into the pockets of the few rich. [Day Book.]

U.S. Gen. Cole spends his time in his cell at Albany jail in manufacturing ornaments and curiosities from wood, and has also made a small house for some white mice which he has given him. He does not allow his children to visit him, for the sake of the unpleasant influence the scene of their father in jail might have on their minds.

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